

Amendments to the Claims

This listing of claims will replace all prior versions, and listings, of claims in the application.

Listing of Claims

1. (Currently amended) A process for isolating imperatorin, from fruits of *Aegle marmelos*

Correa said process comprising :

- a) extracting pulp of fruits of *Aegle marmelos* Correa with halogenated solvent directly or with monohydric alcohol to obtain a miscella or an alcoholic extract respectively;
- b) in the case where extraction has been with an alcohol concentrating the alcoholic extract up to 10-30% of its original volume under vacuum;
- c) in the case where step (b) has been carried out, partitioning the concentrated alcoholic extract obtained in step (b) with a halogenated solvent to transfer imperatorin to halogenated solvent and obtain a miscella;
- d) drying the extracted miscella obtained directly in step (a) or by partition in step (c) over anhydrous sodium sulphate and evaporating the solvent to obtain a concentrate;
- e) crystallizing the concentrate obtained from step (d) in a solvent and filtering the crystals so formed;
- f) concentrating the filtrate obtained in step (e) and subjecting the concentrated filtrate to vacuum liquid chromatography on silica gel;

g) eluting imperatorin in a solvent to afford a phytosterols enriched fraction and pure imperatorin

h) crystallizing the fractions ~~containing pure~~ to produce imperatorin having a high degree of purity

2. (Previously presented) A process as claimed in claim 1, wherein said fruit is selected from the group consisting of mature fruit and immature fruit and mixtures thereof.

3. (Previously presented) A process as claimed in claim 1, wherein the halogenated solvent used for direct extraction or partition is selected from the group consisting of dichlorormethane, chloroform, carbon tetrachloride and ethylene dichloride.

4 (Previously presented) A process as claimed in claim 1, wherein the monohydric alcohol solvent used for extraction is either methanol or ethanol.

5 (Previously presented) A process as claimed in claim 1, wherein the imperatorin is crystallized from a solvent, selected from the group consisting of pet-ether, dichloromethane, acetone and mixtures thereof.

6. (Canceled)

7. (Previously presented) A process as claimed in claim 1, wherein the imperatorin remaining in mother liquor after crystallization is subjected to vacuum liquid chromatography over silica gel (230-400 mesh) is in the ratio of 1:4 to 1:6.

8. (Canceled)

9. (Previously presented) A process as claimed in claim 1, wherein the pulp is fresh pulp or dried powdered pulp.

10. (Previously presented) A process as claimed in claim 1, wherein the pulp is extracted directly with a halogenated solvent or with monohydric alcohol at ambient temperature for 24 to 48 hrs with a pulp: solvent ratio of 1:3 to 1:6.

11. (Previously presented) A process as claimed in claim 1, wherein the pulp is extracted directly with a halogenated solvent or with monohydric alcohol in a Soxhlet apparatus for 6 to 12 hrs with a pulp: solvent ratio of 1:4.

12. (Previously presented) A process as claimed in claim 1, wherein the mature and immature fruits of *Aegle marmelos Correa* are screened by RP-HPLC using different solvents.

13. (Canceled) .

14. (Previously presented) A process as claimed in claim 1, wherein the partition of imperatorin from alcoholic to halogenated solvent reduces the bulkiness of the crude extract by 65 - 75%.
15. (Previously presented) A process as claimed in claim 1, wherein the yield of imperatorin, isolated from fresh mature fruits is in the range of 0.74 to 1.43% (dry weight basis) by direct process of two days cold percolation with EDC/DCM (pulp: solvent: 1:3).
16. (Previously presented) A process as claimed in claim 1, wherein the yield of imperatorin, isolated from dry mature fruits is in the range of 1.24 to 1.66% (dry weight basis) by direct process of two days cold percolation with EDC/DCM (pulp: solvent: 1:3).
17. (Previously presented) A process as claimed in claim 1, wherein the yield of imperatorin, isolated from fresh mature fruits is in the range of 2.19 to 2.15% (dry weight basis) by direct process of two days cold percolation with EDC/DCM (pulp: solvent: 1:6).
18. (Previously presented) A process as claimed in claim 1, wherein the yield of imperatorin, isolated from fresh mature fruits is 1.92/2.29% (dry weight basis) by process of forming a methanolic extract in step (a), and effecting partition in step c) by use of EDC/DCM as the halogenated solvent.
19. (Previously presented) A process as claimed in claim 1, wherein the yield of imperatorin, isolated from immature fruits is in the range of 0.52% by process of forming a methanolic extract in

step (a), and effecting partition in step c) by use of DCM as the halogenated solvent.

20. (Previously presented) A process as claimed in claim 1, wherein the yield of imperatorin, isolated from mature fruits of *Aegle marmelos* Correa is (3.12%), from immature fruits of *Aegle marmelos* Correa is 0.89% and from ripe fruits of *Aegle marmelos* Correa is 1.71% when by extraction in step(a) is effected in a Soxhlet apparatus for 6 - 12 hours with ethylenedichloride.